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S T A R T E R

COURGETTE VELOUTÉ

basque "Idiazabal" cheese flakes, rosemary croutons £7

WILD SEABASS CEVICHE

amalfi lemon and lime marinade, green apple and celery salad £13

HOUSE-CURED CITRUS SALMON CARPACCIO

avocado, Greek yogurt, radish shaving £11.50

MIXED SEASONAL GARDEN LEAVES

goat cheese crumble, figs, mango vinaigrette £8.50

HOUSE-MADE PORK TERRINE

white grape reduction, baby spinach leaves, raisins £9

SEARED FOIE GRAS

toasted brioche, pear, vanilla and port reduction £14

RISOTTO

porcini mushrooms, parsley £13 / 18

GNOCCHI

piedmont Castelmagno cheese £12 / 17

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MAIN COURSE

SEARED ORKNEY SCALLOPS

roasted butternut squash, caramelized onion

£13 / 18

ROASTED RED SNAPPER

dressed potatoes in white bisque, baby vegetables

£19

LINE CAUGHT MONKFISH

smoked eggplant, macadamia snow, lime

£18

MARGAUX GRILLED CHICKEN PAILLARD

rocket salad, Modena reduction

£16

SEARED RACK OF LAMB PROVENÇAL

white bean puree, cherry tomatoes

£23

GLAZED IBERICO PORK

fennel, pineapple compote

£18

ORGANIC CHARGRILLED VEAL

roasted garlic mash potato, thyme juice

£24

MARGAUX BEEF BOURGUIGNON

creamy polenta

£17

SIDES

£3.50

baby vegetables

green beans

garlic mash

roasted charlotte potatoes

mixed green salad

Our food is prepared in an environment where nuts and shellfish are present.
Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

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DESSERT

DARK CHOCOLATE TEXTURES

brownie, ice cream, mousse, liquor, flakes, nibs, glaze £8

PASSION FRUIT CRÈME ANGLAISE

hazelnut ice-cream, raspberries £7

ALMOND SPONGE

amaretto & coffee ice cream £8

APPLE TATIN

cinnamon ice cream, orange zest £7

SORBET

Selection of home made fruit sorbet £7

CHEESE PLATE

Selection of cheeses £3 per cheese

Truffle Brillat savarin (soft cow cheese) – Burgundy, France

Cados (calvados washed cow rind cheese) – Normandy, France

Couronne lochois (soft goat cheese) – Loire, France

Black bomber cheddar (hard cow cheese) – Wales, UK

U bel fiuritu (stinky ewe cheese) – Corsica, France

Blue Des Causses (blue cow cheese) – Langedoc, Midi Pyrenees, France